KAMBROOK

THE SMARTER CHOICE

Rotating Stone Pizza Oven

KPZ200

Instruction Booklet

Important

Please retain your instruction book for future use.

In the event that you need some assistance with your Kambrook appliance, please contact our Customer Service Department on 1300 139 798 (Australia) or 0800 273 845 (New Zealand). Alternatively, visit us on our website at www.kambrook.com.au or www.kambrook.co.nz

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Kambrook Recommends Safety First

IMPORTANT: Please retain your instruction book for future use.

At Kambrook, we believe that safe performance is the first priority in any consumer product, so that you, our valued customer can confidently use and trust our products. We ask that any electrical appliance that you use be operated in a sensible fashion with due care and attention placed on the following important operating instructions.

Important Safeguards For Your Kambrook Rotating Stone Pizza Oven

- Carefully read all instructions before operating the pizza oven for the first time and save for future reference.
- Remove and safely discard any packaging material and promotional labels before using the pizza oven for the first time.
- To eliminate a choking hazard for young children, remove and safely discard the protective cover fitted to the power plug of this pizza oven.
- Always ensure the pizza oven is properly assembled before use. Follow instructions provided in this book.
- Do not place the pizza oven near the edge of a bench or table during operation. Ensure the surface is level, clean and free of water and other substances.
- Always operate the pizza oven on a stable, heat-resistant surface. Do not use on a cloth-covered surface, near curtains or other flammable materials. Do not use on a metal surface, for example, a sink drain board.
- Do not place the pizza oven on or near a hot gas or electric burner, or where it could touch a heated oven.
- Position the pizza oven at a minimum distance of 20cm away from walls, curtains, cloths and other heat sensitive materials. This will allow for adequate air circulation and also help prevent the possibility of wall, curtains and cloths discolouration due to radiated heat.
- A fire may occur if the pizza oven is covered or touches flammable material, including curtains, draperies, walls and the like when in operation.
- When operating the pizza oven, ensure the power cord is kept away from any heat source including the surface of the pizza oven. Ensure the power cord does not become trapped between the lid and base of the pizza oven.
- This pizza oven is not intended to be operated by means of an external timer or separate remote control system.
- When operating the pizza oven, insert the power plug into a single power outlet. Do not plug into a double adaptor, or similar, and use with other appliances.
- Do not place cardboard, plastic, paper or other flammable materials near or in the pizza oven.
- The outer surface of the pizza oven may be very hot when operating at high temperatures. Always wear protective insulated oven gloves when inserting, removing or handling items from the pizza oven when hot. Alternatively, allow the pizza oven to cool before handling.
- Do not leave the pizza oven unattended when in use.
- Do not lean or stand over the pizza oven when opening the lid as steam may be released.

- Do not place anything on top of the pizza oven.
- Do not leave the lid open for extended periods of time when the pizza oven is turned on.
- Do not place hands inside the pizza oven during operation.
- Do not insert oversized foods into the pizza oven as this may create risk of fire.
- Cook on one side of the pizza stone only. Do not reverse pizza stone to cook on the clean side if it becomes stained or discoloured.
- The glass on the lid of the pizza oven has been specially treated to make it stronger, more durable and safer than ordinary glass, however it is not unbreakable. If struck extremely hard, it may break or weaken and could at a later time, shatter into many small pieces without apparent cause.
- Do not store any materials other than the supplied accessories in the pizza oven when not in use.
- Do not attempt to operate the pizza oven by any method other than those described in this booklet.
- Always ensure the pizza oven is turned off at the power outlet and unplugged. Make sure it has cooled before attempting to move the pizza oven, when not in use, if left unattended and before disassembling, cleaning and storing.
- The use of any accessory attachments not recommended by Kambrook may cause injuries.
- To protect against electric shock, do not immerse the pizza oven, cord or power plug in water or any other liquid.
- Caution should be exercised when cooking foods with high oil content such as pine nuts, walnuts and cheese. Broiling these foods, cooking them for extended periods of time or at high temperature may create a fire risk.
- In the event that any foods catch fire in the pizza oven, keep the lid closed. Turn the pizza oven off and unplug from the power outlet. Wait until the fire goes out before opening the pizza oven lid.
- Keep the appliance clean. Follow the cleaning instructions provided in this book (Page 13).

WARNING: The outer surface of the pizza oven becomes very hot when operating. Always wear insulated oven gloves when inserting, removing or handling items from the pizza oven when hot.

WARNING: Do not operate pizza oven without the pizza stone properly in place.

Important Safeguards For All Electrical Appliances

- Fully unwind the power cord before use.
- Connect only to 230V or 240V power outlet.
- Do not let the power cord hang over the edge of a bench or table, touch hot surfaces or become knotted.
- To protect against electric shock, do not immerse the power cord, power plug or appliance in water or any other liquid, unless it is recommended in the cleaning instructions.
- The appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance, by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- It is recommended to inspect the appliance regularly. Do not use the appliance if the power supply cord, plug, connector or appliance becomes damaged in anyway. Return the entire appliance to the nearest authorised Kambrook Service Centre for examination and/or repair.
- Any maintenance other than cleaning should be performed at an authorised Kambrook Service Centre.
- This appliance is for household use only. Do not use this appliance for other than its intended use. Do not use in moving vehicles or boats. Do not use outdoors. **Misuse may cause injury.**
- The installation of a residual current device (safety switch) is recommended to provide additional safety protection when using electrical appliances. It is advisable that a safety switch with a rated residual operating current not exceeding 30mA be installed in the electrical circuit supplying the appliance. See your electrician for professional advice.
- Always turn the appliance to the OFF position, switch off at the power outlet and unplug at the power outlet when the appliance is not in use.
- Before cleaning, always turn the appliance to the OFF position, switch off at the power outlet, unplug at the power outlet and remove the power cord, if detachable, from the appliance and allow all parts to cool.
- Do not place this appliance on or near a heat source, such as hot plate, oven or heaters.
- Position the appliance at a minimum distance of 20cm away from walls, curtains and other heat or steam sensitive materials and provide adequate space above and on all sides for air circulation.

Your Kambrook Rotating Stone Pizza Oven

1. Removable 12" ceramic rotating pizza stone
2. Dual heating elements;
   a) Top butterfly element
   b) Bottom element
3. Two heat settings; LOW and HIGH
4. TIMER setting; 30 minute auto-off TIMER, operates as the power On/Off function (cooking will not commence until TIMER has been set)
5. Large viewing window
6. HEATING indicator light; may cycle on and off during operation, this is the automatic thermostat light indicating that the correct temperature is being maintained
7. Cool touch lid handle
8. 2 pizza paddles (for serving)

Not Shown

- 1300 watts of power
- Sturdy non-slip feet

Using Your Kambrook Pizza Oven

Before first use

Before using the pizza oven for the first time, remove and safely discard any packaging material and promotional labels. Ensure the pizza oven is switched off at the power outlet and the power cord is unplugged.

The pizza stone should be cleaned prior to cooking. Wipe the stone over with a soft, damp cloth and dry thoroughly. Wipe the exterior of the pizza oven with a soft, damp cloth and dry thoroughly. Re-insert the pizza stone and close the lid.

NOTE: Ensure the pizza stone is properly fitted and stable before operating the pizza oven.

NOTE: Do not immerse the pizza stone in water or use cleaning liquids or detergents to clean the stone surface as this may cause it to crack. Cleaning liquids or detergents will absorb into the stone and transfer to the pizza during baking.

Pre-seasoning the pizza stone is not necessary before using the pizza oven for the first time as the stone will season itself over time with continuous use.

For best results, place the prepared pizza directly on the pizza stone. If necessary, when making fresh pizza dough, we recommend that residue flour or semolina be used to roll out the dough to prevent dough from sticking to pizza stone, however do no place flour directly on the pizza stone as it may burn.

Another option is to line the pizza stone with a piece of baking paper (trimmed to ensure that the baking paper does not overhang the pizza stone) before placing the pizza onto the pizza stone. Note, this may affect the crispness of the cooked pizza base however as moisture will not be absorbed by the stone as effectively.

Pizza Oven settings

The pizza oven has two heat settings; LOW and HIGH. The below table provides a summary of the settings and its intended use.

Heat Setting	Suitable for
LOW	* Suitable to use when cooking fresh focaccia dough; assisting in dough rising before switching to the HIGH setting for further cooking; warming already cooked pizza
HIGH	* Pre-heat pizza oven * To cook; fresh pizza dough, store bought frozen pizza, store bought thawed pizza, store bought pizza bases, wraps and flat breads & focaccia

Using the Pizza Oven

1. Ensure that the power outlet is switched off and the TIMER is set to the OFF position.
2. Place the pizza oven on a stable, heat-resistant surface.
3. Open the lid, then place the pizza stone onto the rotating pizza plate base in the pizza oven ensuring it is centred (see Fig.1) and the flat side of the stone is facing upwards. Close the lid.

Fig. 1

4. Plug the power cord into a 230V or 240V power outlet and turn on at the power outlet.
5. The pizza oven must be preheated for at least 10 minutes before use. For preheating, the heat setting should always be set to HIGH and then follow the steps below.
6. Set the 'TIMER' control to 10 minutes (or higher if a longer preheat is desired). The 'TIMER' also operates as the Power On/Off for the pizza oven, heating/cooking will not commence until 'TIMER' has been set. Once the 10 minutes pre-heat time has elapsed, a 'DING' sound will emit indicating that the preheating process is complete. Using oven gloves, carefully open the lid.
7. Place all topping ingredients onto the pizza base and place the prepared pizza onto the pizza stone making sure that the pizza base does not overhang the pizza stone.

TIP: *To easily transfer prepared pizza base onto pizza stone, prepare your pizza on lightly floured baking paper and then carefully slide onto pizza stone once all the ingredients have been added.*

8. Close the lid, adjust the 'HEAT' setting if required and set the 'TIMER" for the pizza to cook as per the following instructions.
9. Set the 'TIMER' control to the desired cooking time (minus the 10 minute pre-heat time). The 'TIMER' can be increased or decreased in 5 minute increments between 0 (Power OFF) and 30 minutes (see. Fig 2), depending on the time associated with the type of pizza being cooked. See Cooking Guide on page 12.

Fig. 2

NOTE: The 'TIMER' also operates as the Power On/Off for the pizza oven; heating/cooking will not commence until the 'TIMER' has been set.

10. Once 'TIMER' has been set, the ceramic pizza stone will begin to rotate. The 'HEATING' light will only illuminate during the cooking process once the correct temperature of heat setting selected (LOW or HIGH) has been reached.

Using Your Kambrook Pizza Oven

NOTE: Do not allow pizza/ toppings to come in contact with the top heating element. A maximum height of 2cm for base and toppings should not be exceeded.

NOTE: The 'HEATING' light may cycle on and off during operation. This is the automatic thermostat light indicating that the correct temperature is being maintained.

11. Alternatively, set the 'TIMER" incorporating both the required preheat time and pizza cooking time on the 'TIMER' control. When 10 minutes of preheat time has elapsed (Note, no 'DING' will be emitted at this point if the 'TIMER' is set for both preheat and cooking time), using oven gloves, carefully open the lid and place the prepared pizza centred on the pizza stone. Close the lid. The 'TIMER' will continue to count down for the rest of the time set.

NOTE: If cooking a store bought pizza, ensure that all packaging material is removed before cooking. Be sure to remove any paper or polystyrene which may stick to the base of the pizza or to the pizza stone.

NOTE: Once lid is closed, the ceramic stone will begin to rotate and cooking process will continue. If lid is lifted during the cooking process, the rotating base may change direction in which is it turning; this is normal and will not affect cooking results.

12. Once the 'TIMER' has counted down, the pizza oven will emit a 'DING' sound, indicating that the cooking process is complete. Using oven gloves, carefully open the lid.

CAUTION: Care should be taken when opening the lid. Do not lean or stand over the pizza oven when opening the lid as steam may be released.

13. Remove the pizza from the stone using the 2 pizza paddles supplied or a heat-proof spatula. (see Fig.3).

Fig. 3

NOTE: Pizza paddles are NOT designed for cutting the cooked pizza or cleaning the stone. Use for serving purposes only.

14. Place cooked pizza on a heat resistant chopping board, cut and serve.
15. To turn the pizza oven Off, if the 'TIMER' has fully counted down, it will finish at POWER OFF turning the pizza oven Off automatically. If the 'TIMER' has not fully counted down, manually turn the dial to the POWER OFF position. Switch off at the power point and unplug the power cord from the power outlet.
16. To prevent smoking and burning, using a silicone egg flip or spatula to scrape off hot melted cheese and ingredients that may have fallen onto the stone after each pizza has been cooked.
17. Wait until the pizza oven has cooled down completely before cleaning. Follow the Care, Cleaning and Storage on page 13.

NOTE: When the pizza oven is switched on for the first time, the pizza oven may give off vapours for a short period of time. This is due to the oil residue that may have been used in the manufacturing process. This is not detrimental to the performance of the pizza oven and will dissipate with use.

NOTE: Never use a knife or pizza cutter on the stone as this may damage the ceramic surface. Remove the pizza from the stone prior to cutting the pizza.

NOTE: It is recommended to cook on only one side of the pizza stone. Do not reverse the pizza stone to the clean side if it appears to discolour or stain. This is a normal part of the natural seasoning process. The pizza stone must be cleaned after each use (see Care, Cleaning and Storage on page 13.)

Cooking Guide

Pizza Type	Type of Base	Pre-heat Setting	Minimum Pre-Heat Time	Cooking Setting	Recommended Cooking Time
Fresh pizza dough	Thin crust (approx 160-200g)	HIGH	10 minutes	HIGH	10 - 12 minutes
Fresh pizza dough	Thick crust (approx 160-200g)	HIGH	10 minutes	HIGH	12 - 15 minutes
Store bought frozen pizza	Thin and thick	HIGH	10 minutes	HIGH	18 - 20 minutes
Store bought frozen pizza thawed	Thin and thick	HIGH	10 minutes	HIGH	15 - 18 minutes
Store bought fresh base	Thin and thick	HIGH	10 minutes	HIGH	16 -18 minutes
Wraps and flat breads	Thin and thick	HIGH	10 minutes	HIGH	10 - 14 minutes
Focaccia	Thin and thick	HIGH	10 minutes	LOW (approx 10 minutes allowing dough to rise and aerate) HIGH (to cook and caramelise)	12 - 14 minutes

NOTE: The cooking times above are only an indication. Cooking times may vary depending on dough type, thickness and type of toppings used. If further cooking time is required, the 'TIMER' will need to be reset/adjusted to continue cooking process.

NOTE: Do not allow pizza/toppings to come in contact with the top heating element. A maximum height of 2cm for base and toppings should not be exceeded.

TIP: *For a crispier base, preheat the pizza stone for 15 minutes.*

Care, Cleaning and Storage

1. Before cleaning, switch pizza oven Off, then switch off and unplug from the power outlet and ensure that the pizza oven has cooled down completely.
2. Open the lid of the pizza oven.
3. Remove the pizza stone by holding onto either side of the pizza stone and lift upwards away from pizza oven.
4. Scrape off any excess food from the surface of the pizza stone with a silicone egg flip or spatula. To remove excessive stains, an abrasive paper or scouring pad can be used to clean the surface.

NOTE: The pizza stone will darken in colour with use. This is a normal part of the seasoning process.

5. Wipe the stone clean with a damp cloth and ensure stone is completely dry before use.

CAUTION: Do not immerse the pizza stone in water or use cleaning liquids or detergents to clean the stone surface as this may cause it to crack. Cleaning liquids or detergents will absorb into the stone and transfer to the pizza during baking.

6. Once pizza stone is clean, replace back into pizza oven, ensuring you replace it with the correct side of the stone facing upwards.
7. To remove food splattering from interior of the pizza oven, wipe over with a soft damp cloth using warm soapy water. Dry thoroughly.
8. To clean the viewing window, wipe the interior of the window and exterior with warm soapy water and dry thoroughly. To remove stubborn grease, a paste can be made using 2 teaspoons of bi-carbonate soda, 1 teaspoon white vinegar and 1 teaspoon of water. Rub paste onto-viewing window and wipe with a damp cloth.
9. To clean the housing exterior, wipe the outer body with a soft, damp cloth and dry thoroughly.
10. To clean the 2 pizza paddles, hand wash in warm, soapy water and dry thoroughly.
11. Always store the pizza oven in an upright position ensuring the stone is placed in the pizza oven and the lid is closed. Do not store anything on top of the pizza oven. Store on the bench top or in a cupboard.

Troubleshooting guide

Problem	Possible Reason	Solution
'HEATING' light not illuminating	• 'TIMER' has not been set and is still in the OFF position • The 'HEATING' light may cycle on and off during operation, this is the automatic thermostat light, indicating that the correct temperature is being maintained	• Set 'TIMER' to desired cooking time (pizza oven will not turn on until timer is set)
Lid not closing	• Pizza toppings are too high and touching the heating element	• Remove pizza from the pizza stone, remove some toppings and wait until heating element has stopped producing smoke before replacing pizza back onto the stone and into the pizza oven
Top heating element producing smoke	• Pizza toppings are too high and touching the heating element	• Remove pizza from the pizza stone, remove some toppings and wait until heating element has stopped producing smoke before replacing pizza back onto stone and into the pizza oven
Ceramic stone not rotating	• 'TIMER' has not been set and is still in the OFF position • Lid is not closed	• Set 'TIMER' to desired cooking time (pizza stone will not rotate until 'TIMER' has been set) • Ensure lid of pizza oven is closed
Pizza dough is undercooked	• Cooking time is too short • Pizza oven was not pre-heated	• Reset 'TIMER' and cook for additional time as per recipe setting guidelines/and or until pizza topping ingredients and pizza base is cooked • Pre-heat pizza oven on 'HIGH' for at least 10 minutes, ensuring that the 'TIMER' is set
Pizza toppings are undercooked	• Cooking time is too short • Pizza oven was not pre-heated	• Reset 'TIMER' and cook for additional time as per recipe guidelines or until pizza topping ingredients and pizza base is cooked • Pre-heat pizza oven on 'HIGH' for at least 10 minutes, ensuring that the 'TIMER' is set

Recipes

Recipes

Pizza Dough

Makes 1 pizza base

90ml warm water
½ tsp dried yeast
¼ tsp caster sugar
¼ tsp salt
15ml olive oil
150g bread flour

1. In a bowl, combine the water, yeast and sugar and allow to stand for 5 minutes. Add the salt, oil and flour and knead until a dough ball is formed.
2. Turn out onto a lightly floured surface and gently knead for 3 minutes or until the dough ball is elastic. Place back into the bowl and cover with glad wrap and place in a warm place and allow to rise for 60 minutes.
3. Turn the dough ball back out onto a lightly floured surface and roll out to a 25cm circle and top with pizza toppings.

Gluten Free Pizza Dough

Makes 1 pizza base

75ml warm water
½ tsp dried yeast
1 tsp caster sugar
10ml olive oil
¼ tsp salt
125g multigrain gluten-free flour
12g gluten-free flour
¼ tsp Guar gum

1. In a bowl, combine the water, yeast and sugar and allow to stand for 5 minutes. Add the salt, oil, flours and gum and knead until a dough ball is formed.
2. Turn out onto a lightly floured surface and gently knead for 3 minutes or until the ball is elastic. Place back into the bowl and cover with glad wrap and place in a warm place and allow to rise for 60 minutes.
3. Turn the dough ball back out onto a lightly gluten-free floured surface and roll out to a 25cm circle and top with pizza toppings.

NOTE: Guar gum or Xanthan gum are popular gluten replacements in gluten free food. Both can be found in most supermarkets.

Garlic Pizza

Makes 1 pizza

1 pizza base
3 cloves garlic, roughly chopped
1 tsp flaked salt
2 tbsp olive oil
50g parmesan cheese, shredded

1. Set the pizza oven heat setting dial to 'HIGH' and set the 'TIMER' to 10 minutes and allow to preheat for 10 minutes.
2. Spread the garlic, salt, olive oil and parmesan cheese onto the base of the pizza and place onto the pizza maker stone and close the lid. Set the 'TIMER' to 15 minutes and allow to cook.
3. When done, remove the pizza using the pizza paddles and serve.

NOTE: The cooking times in each recipe are indicative only. Cooking times may vary depending on dough type, thickness and type of toppings used. If further cooking time is required, the 'TIMER' will need to be reset/adjusted to continue cooking process.

TIP: *For a crispier base, preheat the pizza stone for 15 minutes.*

Olive Tapenade and Feta Pizza

Makes 1 pizza

1 pizza base
360g jar pitted kalamata olives, drained
2 tbsp flat leaf parsley leaves
1 clove garlic
2 tbsp olive oil
100g feta, crumbled

1. Set the pizza oven heat setting dial to 'HIGH' and set the 'TIMER' to 10 minutes and allow to preheat for 10 minutes.
2. Using a food processor, process the olives, parsley and garlic until they form a smooth and consistent paste, approximately 40 seconds.
3. Spread the tapenade onto the base of the pizza and top with feta. Place onto the pizza oven stone and close the lid. Set the 'TIMER' to 20 minutes and allow to cook.
4. When done, remove the pizza using the pizza paddles and serve.

Margarita Pizza

Makes 1 pizza

1 pizza base
1 tbsp tomato paste
50g mozzarella cheese, sliced
6 cherry tomatoes
5 basil leaves
100g pizza cheese, shredded

1. Set the pizza oven heat setting dial to 'HIGH' and set the 'TIMER' to 30 minutes and allow to preheat for 10 minutes.
2. Spread the tomato paste onto the base of the pizza and top with mozzarella, tomatoes, basil and pizza cheese.
3. Place onto the pizza oven stone and close the lid. Set the 'TIMER' to 20 minutes and allow to cook.
4. When done, remove the pizza using the pizza paddles and serve.

NOTE: Pre-packaged shredded pizza cheese used in the following recipes is a blended cheese mix found in supermarkets. Other cheese types, such as mozzarella, may be substituted as desired.

BBQ Chicken Pizza

Makes 1 pizza

1 pizza base
1 tbsp olive oil
250g chicken thigh
2 tsp tomato paste
1 tbsp bbq sauce + 2 tbsp to serve
1 clove garlic, minced
50g baby tomatoes, halved
100g pizza cheese, shredded

1. In a frypan, heat the oil over a medium heat and then sear the chicken until golden and just cooked through, approximately 4 minutes on each side. Allow to drain on paper towel and then thinly slice.
2. Set the pizza maker heat setting dial to 'HIGH' and set the 'TIMER' to 10 minutes and allow to preheat for 10 minutes.
3. In a bowl, combine the tomato paste, bbq sauce and garlic and spread evenly onto the pizza base and top with chicken, tomatoes and pizza cheese.
4. Place onto the pizza maker stone and close the lid. Set the 'TIMER' to 20 minutes and allow to cook.
5. When done, remove the pizza using the pizza paddles and serve with a drizzle of bbq sauce over the top.

Peri Peri Pizza

Makes 1 pizza

1pizza base
250g chicken thigh (2 approx)
125ml grape seed oil
2 cloves garlic, minced
½ tsp flaked salt
2 tsp sweet paprika
½ tsp dried chilli flakes
1 lemon, thinly sliced
1 tbsp tomato paste
1 small red onion, thinly sliced
4 baby bocconcini balls, torn
100g pizza cheese, shredded
Rocket lettuce to serve

1. In a bowl, combine the chicken, oil, garlic, salt, paprika, chilli flakes and lemon and cover with plastic wrap and place into the refrigerator for 1 hour to marinate.
2. In a frypan over medium heat add the chicken pieces in two batches, cooking for 4 minutes on each side. Allow to rest for 5 minutes and thinly slice.
3. Set the pizza oven heat setting dial to 'HIGH' and set the 'TIMER' to 10 minutes and allow to preheat for 10 minutes.
4. Spread the tomato paste evenly onto the pizza base and top with chicken, red onion, bocconcini and pizza cheese.
5. Place onto the pizza oven stone and close the lid. Set the 'TIMER' to 20 minutes and allow to cook.
6. When done, remove the pizza using the pizza paddles and serve with rocket lettuce.

Tandoori Chicken Pizza

Makes 1 pizza

1 pizza base
250g chicken thighs (approx 2)
½ cup Greek yoghurt
1 tbsp tandoori paste
2 tbsp mango chutney
1 shallot, finely sliced
¼ cup raw cashews
100g pizza cheese, shredded

Dressing

½ cup Greek Yoghurt
1 cucumber, finely grated
1 clove garlic
1 tsp flaked salt

1. In a bowl, combine the chicken, yoghurt and tandoori paste and cover with plastic wrap and place into the refrigerator for 1 hour to marinate.
2. Heat a frypan over a medium heat and add the chicken pieces in two batches, cooking for 4 minutes on each side. Allow to rest for 5 minutes and thinly slice.
3. Set the pizza oven heat setting dial to 'HIGH' and set the 'TIMER' to 10 minutes and allow to preheat for 10 minutes.
4. Spread the mango chutney evenly onto the pizza base and top with chicken, shallot, cashews and pizza cheese.
5. Place onto the pizza oven stone and close the lid. Set the 'TIMER' to 20 minutes and allow to cook.
6. In a bowl, combine the yoghurt, cucumber, garlic and salt to make the dressing.
7. When done, remove the pizza using the pizza paddles and serve immediately with dressing drizzled over the pizza.

Pesto Chicken Pizza

Makes 1 pizza

1 pizza base
1 lemon, thinly sliced
2 tbsp olive oil
1 tsp salt
2 cloves garlic, thinly sliced
250g chicken thighs (approx 2)
2 tbsp tomato paste
¼ cup sunflower seeds
100g feta
100g pizza cheese

Pesto Sauce

1 ½ cups basil leaves
¼ cup toasted pinenuts
¼ cup parmesan cheese, shredded
¼ cup olive oil
1 clove garlic
1 lemon, juice only
1 tsp salt

1. In a bowl, combine the lemon, olive oil, salt, garlic and chicken and cover with plastic wrap and place into the refrigerator for 1 hour to marinate.
2. Heat a frypan over a medium heat and add the chicken pieces in two batches, cooking for 4 minutes on each side. Allow to rest for 5 minutes and thinly slice.
3. Set the pizza oven heat setting dial to 'HIGH' and set the 'TIMER' to 10minutes and allow to preheat for 10 minutes.
4. Spread the tomato paste evenly onto the pizza base and top with chicken, sunflower seeds, feta and pizza cheese.
5. Place onto the pizza oven stone and close the lid. Set the 'TIMER' to 20 minutes and allow to cook.
6. Using a food processor, process the basil, pinenuts, parmesan cheese, olive oil, garlic, lemon juice and salt.
7. When done, remove the pizza using the pizza paddles and serve immediately with pesto sauce drizzled over the pizza.

Garlic Prawn Pizza

Makes 1 pizza

1 quantity pizza base
200g green prawns
1 clove garlic, minced
2 tsp parsley leaves, finely chopped
1 tsp salt
50g cream cheese
1 tsp dill, finely chopped
1 tbsp lime juice
100g pizza cheese, shredded

1. In a bowl, combine the prawns, garlic, parsley and salt and cover with plastic wrap and place into the refrigerator for 1 hour to marinate.
2. Set the pizza oven heat setting dial to 'HIGH' and set the 'TIMER' to 10 minutes and allow to preheat for 10 minutes.
3. In a bowl, combine the cream cheese, dill and lime juice and spread evenly onto the pizza base and top with prawns, and pizza cheese.
4. Place onto the pizza oven stone and close the lid. Set the 'TIMER' to 20 minutes and allow to cook.
5. When done, remove the pizza using the pizza paddles and serve immediately.

Spicy Pepperoni Pizza

Makes 1 pizza

1 quantity pizza base
2 tbsp tomato paste
100g spicy pepperoni
2 tbsp chilli marinated olives, pitted
50g cream cheese, 1cm cubes
¼ tsp dried chilli flakes
100g pizza cheese, shredded
1 tsp fresh oregano leaves

1. Set the pizza oven heat setting dial to 'HIGH' and set the 'TIMER' to 10 minutes and allow to preheat for 10 minutes.
2. Spread the tomato paste evenly onto the pizza base and top with pepperoni, olives, cream cheese, chilli flakes and pizza cheese.
3. Place onto the pizza oven stone and close the lid. Set the 'TIMER' to 20 minutes and allow to cook.
4. When done, remove the pizza using the pizza paddles and serve with fresh oregano.

Sweet Potato, Pinenut and Honey Pizza

Makes 1 pizza

1 quantity pizza base
200g sweet potato, thinly sliced
2 tbsp light olive oil
2 sprigs thyme
2 tbsp tomato paste
2 tbsp raw pine nuts
2 tbsp ricotta
100g pizza cheese, shredded
½ cup baby spinach leaves, to serve
2 tsp honey, to serve

1. Preheat a fan forced oven to 190°C and lay the sweet potato into the base of an oven tray. Drizzle with olive oil and thyme and place into the oven for 20 minutes or until cooked through.
2. Set the pizza oven heat setting dial to 'HIGH' and set the 'TIMER' to 10 minutes and allow to preheat for 10 minutes.
3. Spread the tomato paste evenly onto the pizza base and top with sweet potato, pine nuts, ricotta and pizza cheese.
4. Place onto the pizza oven stone and close the lid. Set the 'TIMER' to 20 minutes and allow to cook.
5. When done, remove the pizza using the pizza paddles and serve with baby spinach and a drizzle of honey.

Hazelnut, Chocolate and Toasted Coconut Pizza

Makes 1 pizza

1 quantity pizza base
2 tbsp chocolate hazelnut spread
¼ cup raw hazelnuts
¼ cup shredded coconut
3 strawberries, quartered

1. Set the pizza oven heat setting dial to 'HIGH' and set the 'TIMER' to 10 minutes and allow to preheat for 10 minutes.
2. Spread the chocolate hazelnut spread onto the base of the pizza.
3. Top with hazelnuts and coconut and place onto the pizza oven stone and close the lid. Set the 'TIMER' to 15 minutes and allow to cook.
4. When done, remove the pizza using the pizza paddles and serve with strawberries.

Banana and Honey Pizza

Makes 1 pizza

1 quantity pizza base
2 tbsp honey
2 tbsp crunchy peanut butter
1 banana, ½ cm sliced
2 tsp chocolate jimmys (sprinkles)
1 scoop vanilla ice cream

1. Set the pizza oven heat setting dial to 'HIGH' and set the 'TIMER' to 10 minutes and allow to preheat for 10 minutes.
2. In a bowl, combine the honey and peanut butter and then spread onto the base of the pizza.
3. Top with banana and place onto the pizza oven stone and close the lid. Set the 'TIMER' to 20 minutes and allow to cook.
4. When done, remove the pizza using the pizza paddles and serve with chocolate jimmys and a scoop of vanilla ice cream.

Rosemary and Garlic Focaccia

Makes 1 pizza

205ml warm water
1 ½ tsp dried yeast
1 ½ tsp caster sugar
1 tsp salt
50ml sunflower oil
70g plain wholemeal flour
300g plain flour
5 cloves garlic
2 sprigs rosemary
1 tsp flaked salt
1 tbsp olive oil

1. In a bowl, combine the water, yeast and sugar and allow to stand for 5 minutes. Add the salt, oil and flours and knead until they form a dough ball.
2. Turn out onto a lightly floured surface and gently knead for 3 minutes or until the ball is elastic. Place back into the bowl and cover with glad wrap and place in a warm place and allow to rise for 60 minutes.
3. Preheat the pizza maker on 'LOW' and set the 'TIMER' to 30 minutes.
4. Turn the dough ball out onto a lightly floured surface and knead for 2 minutes. Roll out to 25cm wide circle and place onto a round sheet of baking paper.
5. Stab with a fork 12 times in a circular pattern and then push the garlic and rosemary into the dough. Sprinkle with salt, and olive oil and place onto the pizza maker stone and close the lid for 10 minutes.
6. Turn the pizza maker heat settings dial to the 'HIGH' setting and allow to cook for a further 6 minutes.
7. When done, remove the focaccia using the pizza paddles and serve immediately.

Caramelised Onion and Thyme Focaccia

Makes 1 pizza

200ml warm water
1 ½ tsp dried yeast
1 ½ tsp caster sugar
1 tsp flaked salt
40ml extra virgin olive oil
300g plain flour
25g butter
1 small brown onion, thinly sliced
1 clove garlic, thinly sliced
1 tsp honey
2 tsp brown sugar

1. In a bowl, combine the water, yeast and sugar and allow to stand for 5 minutes. Add the salt, oil and flour and knead until they form a dough ball.
2. Turn out onto a lightly floured surface and gently knead for 3 minutes or until the ball is elastic. Place back into the bowl and cover with glad wrap and place in a warm place and allow to rise for 60 minutes.
3. Using a frypan, heat the butter over a medium heat and sauté the onion and garlic until softened, approximately 3 minutes. Add the honey and brown sugar and continue to sauté for a further 3 minutes, stirring constantly. Set aside to cool.
4. Preheat the pizza maker on 'LOW' and set the 'TIMER' to 30 minutes.
5. Turn the dough ball out onto a lightly floured surface and knead for 2 minutes. Roll out to 25cm wide circle and place onto a round sheet of baking paper.
6. Stab with a fork 12 times in a circular pattern and then push the thyme rosemary into the dough. Evenly spread around the caramelised onions in clumps and place onto the pizza maker stone and close the lid for 10 minutes.
7. Turn the pizza maker heat settings dial to the 'HIGH' setting and allow to cook for a further 6 minutes.
8. When done, remove the focaccia using the pizza paddles and serve immediately.

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